

DLA
naturals

Create Lasting Memories

UBE FILLED COOKIES



RECIPE

180g Cake flour
2g Salt
8g Baking powder
70g **Colarom ube**
100g Soft butter
1pc Egg
70g Brown Sugar
55g White Sugar
50g Diced Almond
250g **Ube Filling & Topping**

Mix together the sifted flour, salt and baking powder. Using a stand mixer with a paddle attachment, add the **Colarom ube**, soften butter and egg. Mix well and add the sugars and diced almonds. Roll the dough at 2.5mm and cut in round shapes. Pipe inside 15g of **Ube Filling & Topping** and bake at 155°C for 10-12 minutes.



DLA
naturals

Create Lasting Memories



FEATURED PRODUCTS

UBE FILLING & TOPPING

About:

Ube Filling & Topping is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings. Made of real ube and natural colors.

Packaging: Tin can - 630gr

COLAROM UBE

About:

Colarom Ube is specially designed for Flavoring and coloring all at once. Made of real ube puree.

Packaging: Squeezable bottle 1kg.

DLA
naturals

Create Lasting Memories



For inspirational recipes and creations
visit www.dlanaturals.com

dla_naturals_inc



DLA Naturals Inc
999 Cabangaan Pt, 2209
Subic, Zambales, Philippines.
Tel: (+63) 47 232 4137
Email: info@dlanaturals.com